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3	IVI		vv	П	г	3

School:	Date:		SMTWR	FS	Year:	
Planned # of Student Breakfasts Adult Breakfasts		FOOD BASED MEAL PATTERN Planned # Portions/Serving Size				ersus Serve No
Menu	Cooking Temp/ Time *	# Planned for K-5	# Planned for 6-8	# Planned for 9-12	Grades:	
					II	s or A la Carte old from the ne
					Yes	No
					<u> </u>	
Record highest temperature on potential with Corrective Action documented on the			I emperatures in vic	plation must be circ	eled	

Food Items Used and Form	Indicate if: School Recipe (SR) <i>or</i> Product Brand/Number <i>or</i> Commodity (C)	Total Amount Prepared: Record Number of Servings or Pounds	Number of Seconds/A la Carte Sold	Amount Leftover
Meat/Meat Alternate				
Fruits/Vegetables				
Grains/Breads				
Milk				
Other to manage the transfer				
Other (e.g. margarine, jelly)				

Students +	∆dulte ∓	Food Service Staff =	Actual Count of Meals Served